Answer Keys

Fruit Groups

Doodle Bugs
Underline: Pomes, drupes, berries, melons and citrus fruits are all types or groups of fruits.
Circle: Apricots, cherries or coconuts
Box: Strawberry or blueberry
Drawing: A melon with seeds.

SCIENTIFIC INQUIRY:
Pomes, Drupes, Berries, Melons & Citrus Fruit
Matching: 1. d 2. a 3. e 4. b 5. c

Apple: 10 or less seeds in a paper-like core; Outside—red, Inside—white; pome
Cantaloupe: Over 100 seeds in the center; Outside—green and yellowish-tan, Inside—light orange; melon
Clementine: No seeds or 1-2 seeds in each section; Outside—orange, Inside—orange; citrus fruit
Peach: 1 pit in the center of the fruit; Outside—bright peach with red flecks, Inside—pale peach; drupe
Strawberry: Over 100 seeds on the outside; Outside—bright red, Inside—pale red; berry

Fruit Reactions

Doodle Bugs
Circle: Phenolase, oxygen
Draw: A banana turning brown after it is peeled. Phenolase + oxygen = browning
Fill-in the blank: Answers will vary. Example: My idea is to stop browning by not letting oxygen touch the fruit. You can do this by covering the fruit with plastic wrap.

SCIENTIFIC INQUIRY:
Browning
Plain: White with light brown spots; sweet; No, phenolase reacted with oxygen.
Sugar: White with a couple yellow spots; very sweet; Yes, less oxygen was able to react with the phenolase, however some oxygen did react with the phenolase to make yellow spots.
Lemon juice: White; slightly tart or sour; Yes, since lemon juice is an acid, it stopped phenolase from reacting with oxygen.
Cream of tartar: White but mushy; bitter; Yes, since cream of tartar is an acid, it stopped phenolase from reacting with oxygen.

What is the best way to keep your bananas from turning brown? The best way to keep bananas from browning is to add lemon juice. Lemon juice keeps the bananas from browning and doesn’t make the bananas taste bad.
WHILE YOU WAIT:
Fruit Salad
1. No, phenolase did not react with oxygen. Or: Yes, we took too long to mix the fruit so phenolase did react with the oxygen.
2. Clementines and pineapples are both kitchen acids.

Perfect Prune
Doodle Bugs
Circle: Raisins
Fill-in the blank: A plum becomes a prune when it is picked and dried. The pit is also removed.
Underline: California
Box: Potassium, vitamin A, magnesium and iron

SCIENTIFIC INQUIRY:
Plump Plums and Pit-less Prunes
Plum Circle: Purple, plum or deep red: has a pit, plump, smooth, easily chewed, waxy
Prune Circle: Black; no pit; dry; wrinkly; sticky; chewy, shiny
Overlap Plum and Prune: Drupe, fruit, grows on a tree, high fiber, healthy, source of nutrients, sweet & fruity tasting

1. Answers will vary.
2. Answers will vary.
3. Drupe

Human Graph: Answers will vary.

Proficiency Questions (Workbook)
1. b  2. d  3. a  4. d  5. c  6. c

Proficiency Questions (Virtual CD)
1. b  2. d  3. a  4. b